

# German Pancakes

## Ingredients

- 6 large eggs
- 1 cup milk
- 1 cup all-purpose flour
- dash salt
- 1 teaspoon vanilla extract
- 5 Tablespoons butter

## Preparation

Preheat oven to 425 degrees F.

As oven preheats, put the butter in an un-greased 9x13-in. baking dish and place in oven, just until melted.

Place the eggs, milk, flour, salt and vanilla in a blender; cover and process until smooth. Pour batter into baking dish, over melted butter.

Bake, for 22-27 minutes or until edges are golden brown and puffy.

To serve, sprinkle generously with powdered sugar and syrup.

